



# Refried Beans

Frijoles Refritos

Serves 10-12

**1 ½ lbs      Dried Pinto Beans, cleaned**  
**7 cups      Water**  
**2 large      Onions, chopped**  
**1 cup        Butter**

Combine beans in a pan with water and onions. Bring to a boil, cover, and remove from heat for 2 hours (or soak beans in cold water overnight). Return to heat, bring to a boil, and simmer slowly until beans are very tender, about 3 hours. Mash beans with a potato masher, and add butter. Mix well; continue cooking stirring frequently until beans are thickened and butter is absorbed. Salt to taste. Serve or reheat.